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brewing company

FUNKY KINGSTON



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AUSTIN
BREWED



Funky Kingston began as a copper ale made from Organic 2-Row, Pilsner and CaraMunich malted barley and Organic wheat. Its primary fermentation began in late 2012 in stainless with a mixed yeast culture of brewer's ale yeast. Soon after, it was racked to American oak Cabernet barrels where Brettanomyces Bruxellensis yeast and Pediococcus bacteria were added. The Brett slowly created a funky and earthy flavor and aroma and, more recently, lactic acid from the bacteria has appeared, adding smooth background sour notes. Funky Kingston is indeed a special blend of malt, funk, sour and oak. We hope you enjoy it.

7.4% ABV | Seasonal

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